



# SuperQuick BBQ Chicken Sandwiches

with Dill Pickle Coleslaw

15 Minutes

↔ Customized Protein

+ Add

↻ Swap

or

×2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Swap



Chicken Breasts  
2 | 4



Chicken Breast Tenders  
310 g | 620 g



Artisan Bun  
2 | 4



BBQ Sauce  
4 tbsp | 8 tbsp



Coleslaw Cabbage Mix  
170 g | 340 g



Ranch Dressing  
4 tbsp | 8 tbsp



BBQ Seasoning  
1 tbsp | 2 tbsp



Dill Pickle, sliced  
90 ml | 180 ml

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.  
*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Pantry items | Pepper, oil, salt

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, paper towels

1



## Broil chicken

- Before starting, preheat broiler to high.
- Wash and dry all produce.

 Swap | **Chicken Breasts**

- Line a baking sheet with aluminum foil.
- Pat **chicken** dry with paper towels, then add to prepared sheet.
- Season with **BBQ Seasoning** and **pepper**, then drizzle  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **oil** over top. Toss to coat.
- Broil in the **middle** of the oven until cooked through, 9-11 min.\*\*

4



## Finish chicken

- When **chicken** is cooked through, carefully remove from the oven.
- Drizzle **BBQ sauce** over top, then toss to coat.
- If desired, return to oven to warm **BBQ sauce** through.

2



## Make slaw

- Meanwhile, pour **pickle brine** into a large bowl.
- Finely chop **half the pickle slices**. Set **remaining pickle slices** aside for serving.
- Add **ranch dressing**, **chopped pickles** and **coleslaw cabbage mix** to the bowl with **pickle brine**. Season with **salt** and **pepper**, then toss to combine.

5



## Finish and serve

- Stack **chicken** and **any remaining sauce** from the baking sheet on **bottom buns**. Add **pickle slices**. (TIP: Add some slaw to sandwiches, if desired.) Close with **top buns**.
- Divide **sandwiches**, **slaw** and **remaining pickles** between plates.

3



## Toast buns

- Halve **buns**.
- While **chicken** broils, arrange **buns** directly on **top** rack of the oven, cut-sides up. Toast until golden, 1-2 min. (TIP: Keep an eye on the buns so they don't burn.)

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 1 | Broil chicken

 Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, pat dry with paper towels, then cut into 1-inch-wide strips. Cook in the same way the recipe instructs you to cook **chicken breast tenders**.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.